

Fort Hamilton News October 22nd 2004

Patrol Borough Bklyn South Annual Community/Precinct

Showcase Sunday, October 24th
11am-5pm. Marine Park located at
Marine Parkway and Fillmore
Avenue. Food, Games and entertain-
ment for children and adults. For info
PO Nihill @718 287-3259

Fort Hamilton Theater

(718 630-4581)

Friday, October 22nd

Paparazzi PG13

Saturday, October 23rd

Napoleon Dynamite PG

Saturday, October 23rd (Late)

Cellular PG13

Matinee begins at 2PM...Ticket office
opens at 1:40PM. Night movies
(except late one) begin at
7PM...Ticket office opens 6:40PM &
Closes 7:20PM...Movies are subject to
change. Check Marquee. An Adult
must be present at purchase to admit
anyone under 17 to "R" Rated Movie.
As of October 15th...Movie Prices will
increase Adults \$3.50 Children \$1.75

Family Empowerment Series by Full Circle Health

Classes are held at the Post Chapel on
Thursday between 4PM-6PM...last
class is November 10th...Any questions
call 718 630-4460

Military History Cinema

Night at Harbor Defense Museum
Ft. Hamilton Army Base (101st St.&
Fort Hamilton Parkway)

Thursday, October 28th, 7:00PM

A Midnight Clear (1992) Directed by
Keith Gordon..Seating limited Call
(718) 630-4349 for more info.

BOSS 1st Haunted House

Building #407

Oct 27th-29th 1900-2200 Adults only

Oct 30th 2200-2400 Adults only

Oct 31st 1900-2200 No Scare
Night Kids Admitted

Admission: \$1.00

USO Annual Halloween

Party

Friday, October 29th from 3:30pm-
6:30pm at the **USO** on Grimes
Avenue. Kids of all ages welcome.
Costume contest...Games, Prizes
Food & Snacks.

Youth Center Halloween

Party

Sat., Oct. 30 from Noon - 4pm, Youth
Center Bldg. 125 Lunch * Games *
Costume Contest ages 1 month - 12
years old and adults * Prizes for each
age group * Trick or Treat Bags.

Teen Halloween Dance

Sat., Oct. 30 from 8pm to Midnight, at
the Youth Center

Cost: FREE for those with a
Legitimate Costume, \$3.00 for those
w/o a costume

Dance the night away * Costume
contest ages 12 - 18 years * prizes *
Trick or Treat candy for all who
attend.

BOSS 1st Halloween

Costume Party

Saturday, October 30th, Building 407
2200-0230 hrs. DJ SGT Montez of
NYCRB. Admission: Free with
costume, \$10 without costume. No
Military attire allowed. Adults only.
Prizes for:
The Best Couple Costume
The Best Costume
The Worst Costume

Halloween Walk and

Renaissance Fair...

Sunday, October 31st Owl's Head
Park 67th St. & Colonial Road, Bay
Ridge Brooklyn 4PM-8PM Costume
Contests, Rides, games.
Food...Haunted Walk

The Inaugural US Marine

Spirit Day 229th Birthday

Saturday, October 30th at Flushing
Meadow Corona Park, Meadow Lake
Noon to 4PM...Open to the Public.
Static Displays, Military equipment,
interact with the Marines and their
families...Show support to future
Marines. Enjoy a free family style
picnic and entertainment by the USO
Troupe. Directions by subway: Take
the #7 train to Shea Stadium/Willets
Point..Shuttle Bus will take you to
Park. Take Van Wyck Expwy South
to Exit 11...Flushing Meadow Park-
Jewel Avenue or Van Wyck Expwy
North to Exit 12A on exit ramp make
first left under highway and next right
into park. ***In case of rain...Event
will be held at Floyd Bennett Field in
Brooklyn...For more info call 516
228-3684 Ex. 30

Military Retiree

Appreciation Day

Saturday, October 30th FH Theater
Registration 8:30am - 9am, RAD
Program 9am-11amFort Hamilton
Community Club 'No Host Lunch,'
11:30am - \$15 per person
Fort Hamilton Fitness Center
Informational & Health Fair
10:30am-2pm. For more info: Ft
Hamilton's Retirement Services
Officer @ 718-630-4552

Racquetball Tournament

At the Fort Hamilton Fitness Center
Oct. 30th - Registration starts Oct. 1st.
Eligibility for tournament is 19 years
or older. Tournament rules: (NARF)
2004 and Divisions are: Open, A, B, C
and Doubles. Cost \$20. Includes T-
shirt & awards for 1st, 2nd in each
category.

Army's Soldiers Show

Fort Hamilton Theater
November 1st 7PM
November 2nd 2PM
Call David Linder @ (718) 630-4758
for more info. This show is open to
the public. Proper ID required at gate.

Election Day

Tuesday, November 2nd
VOTE! VOTE! VOTE!

New York City Marathon

Sunday, November 7th Start of race is
in Staten Island...over Verrazano
Bridge down 4th Ave in Bay Ridge
Brooklyn and will cover all 5 boro's.

Veteran's Day Ceremony

At Fort Hamilton on November 11th

Outside Building 113 at 4PM ...join us in honoring those who served our country. Open to the Public. Wreath dedication by Fort Hamilton's Girl Scouts.

The 1st Commander's Cup

10K Run

November 13, 2004 the 10KM (6.2 miles) Shore Road Run, presented by Fort Hamilton Sports and Fitness Center. This event will begin at Ft. Hamilton and run off-post along Shore Road and return back to Fort Hamilton in front of the Gym. Pre-registration begins October 15-30 and the cost is \$15.00, after the 30th fee is \$20.00. For info call: 718 630-4793

Bible Trivia Competition

November 17th 6PM at the Fellowship Hall of Fort Hamilton Post Chapel, Bldg 219. Everyone is invited. Grand prize winner will receive 2 free gift certificates to Red Lobster. Contact SGT Clements @ (718) 765-7336 or Christopher.cememts1@us.army.mil

Army Band Concerts

www.usarmyband.com

"Pershing's Own" will perform 2 free concerts in NYC on November 19th Trinity Church located on Broadway at Wall Street at 1300 (No tickets required) and November 20th at Avery Fisher Center, Lincoln Center in Manhattan at 1400 (This concert is free but tickets are required). Command will provide bus from Ft. Hamilton to take people to the concert at Lincoln Center. For more info contact PAO at 718 630-4783.

The Post Library

Sterling Drive and Pershing Loop
West in Building 404 718 630-4875

New books:

Alice Walker by Evelyn C. White
Northern Lights & The Gift by Nora Roberts

The Prince of Beverly Hills by Stuart Woods

In audio...Donald Trump tells you how to get ahead and think like a billionaire.

Thanksgiving Basketball

Classic Tournament

November 19th thru 21st hosted by Fort Hamilton Sports and Fitness. Open to military and civilian teams. Entry fee is \$200.00 includes T-shirts and awards for 1st, 2nd and 3rd place teams and 1st and 2nd place individual – MVP. Deadline for sign-up is November 10th. This is a Commander's Cup Program. For info call: 718 630-4793

Christmas Spectacular @

Radio City Music Hall

Friday, November 19th 8:30PM
MWR will be purchasing tickets for this show. If you are interested, please contact David Linder at 718 630-4758 to discuss tickets, prices and availability.

Cat needs a home

A female cat 2 years old brown and black tiger stripe...neutered and has shots...very lovable...friendly...good personality. Owner allergic...call 718 630-4783 for more info.

In the Kitchen

The following recipes...make a great complete dinner...for holidays, parties...or just when you want something special. Enjoy!!!

Roasted Rack of Lamb

Ingredients:

_ cup breadcrumbs
2 tablespoons of minced garlic
2 tablespoons of chopped fresh rosemary
1 teaspoon of salt
_ teaspoon of black pepper
2-tablespoon olive oil

1 (7 bone) rack of lamb
trimmed and frenched
1 teaspoon salt
1 teaspoon of black pepper
2 tablespoons olive oil
1 tablespoon Dijon mustard

Directions:

1. Preheat oven to 450 degrees. Move oven rack to the center position.
2. In a large bowl, combine breadcrumbs, garlic, rosemary, 1 tsp. salt and _ tsp. pepper. Toss in 2 tbsp. Olive oil to moisten mixture. Set aside.
3. Season the rack all over with salt and pepper. Heat 2 tbsp of Olive oil in a large heavy oven proof skillet over high heat. Sear rack of lamb for 1 to 2 minutes on all sides. Set aside for a few minutes. Brush rack of lamb with the mustard. Roll in breadcrumb mixture until evenly coated. Cover the ends of the bones with foil to prevent charring.

4. Arrange the rack bone side down in the skillet. Roast the lamb in preheated oven for 12-18 minutes, depending on the degree of doneness you want. With a meat thermometer, take a reading in the center of the meat after 10-12 minutes and remove the meat, or let it cook longer, to your taste. Let it rest for 5-7 minutes, loosely covered, before carving between the ribs.

Allow internal temperature to be 5-10 degrees less than you like because the meat will continue to cook while it sits. Bloody rare: 115-125 degrees. Rare: 125-130 degrees. Medium rare: 130-140 degrees. Medium: 140-150 degrees.

Roasted Red Potatoes

If potatoes are very small cook whole...if larger cut into pieces. Put in baking pan...drizzle with olive oil, sprinkle salt, pepper and parsley over potatoes...mix together. Cover with foil...Bake in 375 Degree oven for 40 minutes...take off foil...stir...cook 20 more minutes to brown.

Glazed Carrots

Peel carrots...cut into 1 inch chunk pieces or use the baby carrots already peeled...Boil water with a tablespoon of sugar...add carrots...cover and cook until fork tender...Drain...Melt 1 tablespoon of butter in saucepan...add brown sugar...and orange juice to taste...heat...add cooked carrots...Heat.

Have a Great Week!

